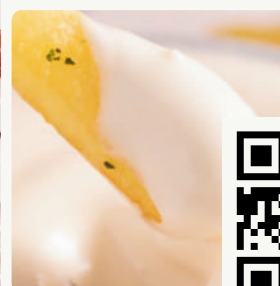




Cleaner labels, Better food.

Our functional proteins deliver superior texture and performance, replacing eggs and hydrocolloids across a variety of food applications.

By using Meala proteins, food manufacturers are able to develop innovative products that meet today's consumers' demand for delicious, healthy, and clean-label foods.





**One protein,
endless possibilities.**

Baked Goods

Groundbaker™ is a clean-label, single-ingredient egg replacer that matches the binding, gelling, foaming, and emulsifying performance of eggs and hydrocolloids- delivering consistent structure, density, and volume across bakery applications.



Savory

Designed for plant-based meat applications, our protein replaces multiple binders with one simple, all-in-one ingredient - simplifying and shortening ingredient lists while delivering rich texture, chew, and bite.

Dressings & Condiments

Addressing™ is a clean-label ingredient that replaces multiple stabilizers and emulsifiers in sauces and dressings — keeping them smooth, stable, and perfectly balanced, while ensuring ideal texture, mouthfeel, and long-lasting consistency.



**Get on the fast track to
clean label goodness**



Get a taste!

